

Tundra Trapm is here



Tundra Trap™ - Aust Patent No. 2012101773

The Latest Piece in Waste Management Solutions

Cut costs to 1/15th ...and... minimize your impact on our environment

Pollutants discharged to the sewer system from grease traps will drop markedly thus saving on Trade Waste fees.

Our products will extend grease trap evacuations by more than 25%.

Cooling System

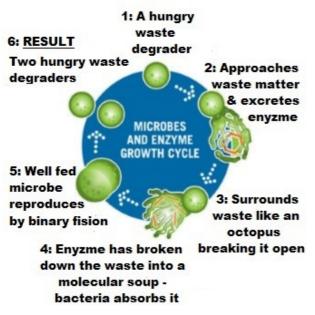
Grease Traps are in effect a 'gravitational separator'. Grease floats to the top and scraps sink to the bottom and are 'trapped', above and below the sewer outlet. The discharge comes from the clarified liquid in between. This is provided the Fats, Oils and Grease (FOG), that are so harmful in clogging drains, cool sufficiently so that they do in fact congeal and float to the surface..



Modern kitchen equipment and dishwashers operate at very high temperatures and the waste water in grease traps is often over 40 degrees Celsius for extended periods. The FOGs, under these conditions, remain emulsified in the liquid and are discharged into the sewer system; causing major problems and fines for excessive effluent levels.

Envirofriendly has found a solution with the Tundra Trap™ that has a cooling system to promote the separation of FOG and its retention within the trap. It can then be broken down by microbial digestion.

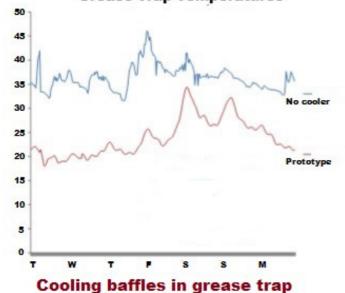
Regular evacuations of the trap, to remove any wastes remaining, are required less frequently.



Microbial Digestion

- The use of biological treatment can be traced back to the late nineteenth century.
- It became a standard method of wastewater treatment by the 1930s (Rittmann, 1987).
- Both aerobic and anaerobic biological treatment methods have been extensively used to treat domestic and industrial wastewater
- When food waste decomposes aerobically, it is considered to be "biogenic," or a part of the natural cycle in which carbon returns to the Ecosystem that originally produced it.

Tundra Trap™ Temperatures Fall Grease Trap Temperatures





Today, we at Envirofriendly have more than 200 satisfied commercial clients using various microbial products in a wide range of areas. These include industrial kitchens and associated grease traps, sewage treatment plants, waste dumps, waste bins, urinals and toilets in commercial buildings, hotels, conference centres, shopping centres, restaurants, hospitals and holiday resorts.



Envirofriendly can provide commercial clients with a cost effective, one-stop full liquid waste management service to assist your cost saving programs. Based on over 25 years of experience we will apply proven, environmentally friendly, non-toxic microbial waste management products to the appropriate locations within your property. Urinals, toilets, drains, kitchens, pipe work, grease traps and wash down areas are treated to reduce blockages, odours, grease build up and the like.

Pollutants discharged to the sewer system from grease traps will drop markedly thus saving on Trade Waste fees.

Our products will extend grease trap evacuations by more than 25%.

We can also manage all evacuations of grease traps and sewage collection pits, liaise with trade waste officers and councils on evacuation extensions and other issues, thus relieving building and operations managers with one less headache





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Innovative Liquid Waste Solutions

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